

Garsington Opera Company

Head Cook Job Description / Advert

Garsington Opera is looking for an experienced and passionate Cook to provide one hot meal a day with a vegetarian option as well as various salads during the festival period. Catering for Singers, Orchestra, Staff and Stage Technicians ranging in number from c. 80 - 120 in the Opera Company. The Green Room Café and Kitchen is based in a converted barn on the Getty's Wormsley Estate, near Stokenchurch. This temporary job lasts for the 10-week summer season, from 15th May until 22nd July 2018.

A fun and rewarding position for the right person, with assistance provided.

The ideal candidate for this position has previous experience for catering for large numbers and have a clear understanding of the role of Head Cook.

Catering for the Cast and Company in the Green Room involves:

- Food ordering (including placing the initial food order approx. a week prior to arrival).
- Ordering all the vegetables and meat stock on a regular basis and store items accurately, auditing and managing stock levels.
- Devising a selection of daily menus in advance of the season and supplying a list of common allergens within the suggested menus
- Food preparation, ensuring high quality of food.
- Cooking the main course hot meals on each day of rehearsals and performances on site, including vegetarian/special dietary meals.
- Appropriate use of the kitchen to cater for allergens/ dietary requirements
- Producing shopping list for the necessary quantities of dry goods (ordered by someone else)
- Keeping the kitchen clean and tidy
- Good communication with the team including Head of Household/Company Manager etc
- Responsibility for delivering a good quality meal punctually at the required time (the rehearsal and performance schedules will be advertised in advance, including the meal time)
- There is flexibility on working hours depending on your speed of preparation, however a minimum of 5 hours is usual.
- Need to be highly organised
- Ensure compliance with Food Standards and relevant regulations. Completing an on-line food hygiene course or hold a current certificate.
- The successful candidate will be flexible with hours as the role include weekends.

Rehearsals are 12noon – 3.00pm and 4.30pm-7.30pm - the main meal break is 3pm till 4.30pm.
Rehearsals are 2.30pm - 5.30pm and 7.00pm -10.00pm the main meal break is 5.30 till 7.00pm.

Performance days: Interval meal break approx. 7.30pm – 9.00pm (dependent on Opera).

Job: Self Employed- Freelance basis
Location: Wormsley Estate, Stokenchurch Buckinghamshire.
Transport: Own transport essential.

We pay an inclusive fee of £100 a day.

Interviews: February 2018 Role commencement May 2018.
Please email your CV to Helen Kirkaldie. helen@garsingtonopera.org